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# FOOD

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## Small plate

Mozzarella Shiokoji Tomato	8
Mozzarella, fresh tomato, shiso leaf with handmade shio koji dressing	
Tuna Lily 5pcs	13
Seasoned fresh tuna tartar on shrimp crackers	
Dancing Calamari	10
calamari sauté with spinach and fresh mushroom	
Veggie chips Basket	7
Lotus root, sweet potato with wasabi aioli	
Fresh Steamed Edamame	6
Otsmami Trio	12
Asparagus with miso vinegar sauce, nasu nanban marinated eggplant, kinpira gobo burdock and carrot	
Gomae spinach	7
Garlicky Japanese eggplant	7

## Original Plate

Miso Katsu	20
Panko fried kurobuta pork and thinly sliced cabbage served with owari style sauce	
Original Chicken Teriyaki	17
Fresh green salad with sesame dressing	
Tataki	20
Seared albacore topped with fried onion and gluten free ponzu	
Carpaccio	23
Hamachi, serrano pepper, horseradish, gluten free garlic ponzu	
Agedashi Paradise/Tofu only	16/12
Deep fried shrimp, tofu, eggplant, and ingen with seasoned soy sauce	
<b><u>Tempura</u></b>	
Kakiage	11
Tempura fritter made up of calamari and vegetables, served with tentsuyu	
Shrimp Tempura	8
Three pieces shrimp tempura served with yuzu soy sauce	
Sweet potato Tempura	6
Four pieces sweet potato tempura served with yuzu soy sauce	

## Salad

Kaisen (Sea food) Salad	16
Salmon, albacore, hamachi, scallop on organic mixed greens, avocado and tomato	
Green Salad	10
Mizuna avocado, tomato and organic mixed greens served with our original sesame dressing	
Sea food sunomono	11
Crab, scallop, octopus on cucumber	

## Soup

Kenchin-jiru	6
Vegetable miso soup	
Asari-hatcho	7
Manila clams in hatcho miso soup	

## Skewers 2pc

Yakitori Organic chicken	8
Yakitori with umeshiso	9
Shiitake Grilled shiitake,soy	7

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## Nigiri 2pc

Maguro	big eye tuna	9
Hamachi	yellow tail	8
Umi Masu	ocean trout	8
Sake	fresh salmon	7
Shiro Maguro	albacore	7
Saba	marinated mackerel	7
Ebi	cooked prawn	6
Hotate	scollop Hokkaido	7
Tako	octopus	7
Ikura	salmon roe	8
Kani	real crab	7
Tobiko	flying fish roe	6
Aburi Hotate	seared fresh scallop	8
Aburi sake	seared fresh salmon	8
Botan-ebi	sweet prawn with fried head	12

Fresh wasabi 3

## Sashimi 3pc/ 5pc

Maguro	tuna	12/20
Hamachi	yellow tail	11/18
Umi Masu	ocean trout	11/18
Sake	fresh salmon	10/16
Shiro Maguro	albacore	10/16
Saba	marinated mackerel	10/16
Hotate	scollop from Hokkaido	10/16
Tako	octopus	10/16

### Three kinds of Sashimi 21

Chef choice today's fresh sashimi with  
real wasabi

### Omakase Sashimi 35

Chef choice today's fresh sashimi with  
real wasabi

### Five pieces Nigiri 21

Chef choice today's fresh nigiri sushi

## Special Sushi

Holy Mackerel	17
Saba box sushi, sweet kelp	
Melt in your mouth roll	17
Spicy tuna, avocado wrapped in sushi rice and salmon with gluten free ponzu	
107 Special roll	17
Shrimp tempura, fried garlic Japanese eggplant, and crab wrapped with sushi rice & avocado	

### Nama Futo Maki 15

Albacore, hamachi, salmon, maguro

## Vegetable Sushi

Kappa Maki	cucumber	5
Avocado roll	avocado	5
Nasu Maki	eggplant	5
Ume shiso Maki	plum paste, shiso	5